



If you are looking for a recipe but can't find it, send your recipe request to Lou Ann Good, Cook's Question Corner, in care of *Lancaster Farming*, P.O. Box 609, Ephrata, PA 17522. There's no need to send a self-addressed stamped envelope. If we receive an answer to your question, we will publish it as soon as possible. Check your recipe to make sure you copy the right amounts and complete instructions for making the recipe. Sometimes we receive numerous answers to the same request, but cannot print each one.

Answers to recipe requests should be sent to the same address. You may also e-mail questions and answers to lgood.eph@lnpnews.com

Notice: Several readers write that they have problems accessing this address. The common mistake is that readers are substituting an "i" for the "l" needed in two places. If you are having problems reaching this address, please check to make sure you are typing an "l" in both places and not an "i."

QUESTION — Charles Cramer, New Market, Md., would like a copy of the "Lancaster Level Flo Cookbook (Recipes From the Land of the Pennsylvania Dutch)." His family enjoyed a recipe that they believe was originally published in this 1970s' cookbook. The potato salad recipe had a delicious salad dressing.

QUESTION — A reader wants a recipe to make elderberry wine from fresh elderberries.

QUESTION — A subscriber from Leesport writes that she has a problem with sponge and chiffon cakes. Although the cakes bake well, she ends up cutting off one-inch from the bottom of the cake because it is a gummy consistency.

QUESTION — Kenneth Hixon, Warfordsburg, would like a recipe for making gherkin pickles.

QUESTION — Kenneth Hixon, Warfordsburg, would like a recipe for stuffing peppers with a cabbage slaw mixture and canning in a pickled vinegar mixture. He needs complete instructions and ingredients.

QUESTION — A Somerset reader wants a recipe for cooked potato salad dressing that is very yellow from including lots of eggs. The dressing is chilled after it is cooked.

QUESTION — Don Love writes that ladies are not the only ones who like the "B" section. He used to manage restaurants in Gillette, Wyoming, and enjoys good old American country cooking. He'd like recipes to make homemade marshmallow creme, homemade cottage cheese, and cream cheese or substitute.

QUESTION — Eleanor Kisner, Muncy, wants zucchini recipes for casseroles.

QUESTION — Several months ago Michael Brennan, Wilkes Barre, was at an auction in Sullivan County where he ate chicken noodle soup. He writes that it was delicious and looked to be only noodles and chicken. He believes the people at the food stand were from Berks County and were also selling beef vegetable soup. Brennan would like both recipes.

QUESTION Michael Brennan, Wilkes Barre, would like a recipe for what he calls brown basmati long-grain rice. Perhaps the word is misspelled as I have never heard of it before. Does anyone know to what he is referring?

QUESTION — A reader is looking for recipes for hot pepper jam and for sweet pepper jam that tastes similar to that made by Kitchen Kettle.

QUESTION — A reader would like a recipe to make a baking mix similar to Bisquick, which she can use in recipes calling for Bisquick.

QUESTION — A reader wants recipes for

bread, cakes, etc., using whole grains. She'd like to cook and bake more healthful foods. Anyone have some ideas and recipes to share?

QUESTION — Betty Jakum, Littlestown, wants a recipe for cabbage-noodle salad that is served cold similar to potato salad or coleslaw. It is sold at the Allentown Farmers Market.

QUESTION — Bonnie Reese, Wellsboro, writes that a few years ago, she clipped a wonderful recipe for vegetable pizza from this paper. The recipe had a crust that tasted similar to crescent roll refrigerated dough. She lost the recipe and asked if anyone else clipped it and could send it in to be reprinted.

QUESTION — Bonnie Reese, Wellsboro, wants a recipe for cheesecake that tastes like that served in restaurants. The cheesecakes are about 10-inches in diameter and 4-inches in depth.

QUESTION — A Newburg reader would like recipes for jams and jellies or fruit spreads without sugar or artificial sweetener. She'd like recipes that taste similar to brands such as Polaner's All Fruit, Spreadable Fruit, or Smucker's Simply 100% Fruit.

QUESTION — Sylvia Allgyer, Christiana, would like a recipe for sourdough seven grain bread.

QUESTION — Eva Mae Oberholtzer, Ephrata, would like recipes to make goat cheeses and soaps. She writes that Michelle Good, Beavertown, had sent in a dairy contest recipe for a goat milk pudding and Eva Mae asks if she would send in more recipes using goat's milk.

QUESTION — Shirley Schwoerer, Wysox, wants to know where to buy vanilla beans in bulk other than in a health food store.

QUESTION — Like many of our readers, Bonnie Koons, Harrisburg, writes that she loves B section and all the recipes she tries from it are great. She wants a recipe for cheesecake cookies, which have a snickerdoodle recipe base, cheesy center, and a cherry on top.

QUESTION — Shirley Miller, Nazareth, would like to find a recipe or booklet about potato flour.

QUESTION — Shirley Schwoerer, Wysox, requests a recipe for canned pickled sausages or ring bologna.

QUESTION — Ruth Erb, Beavertown, wants a recipe called Ann-Margaret's Favorite Chocolate Cake.

QUESTION — Steven Skramko, Richfield Springs, N.Y., would like a recipe to make Shoe Top cookies, which look like leather used for repairing shoes. He writes the recipe is from 60 years ago.

ANSWER — Summertime brings lots of reunions and gatherings where participants are asked to bring a hot and cold dish. Several readers requested recipes to take to these events. Thanks to many readers for sending recipes, which are printed on page B6.

ANSWER — Herman Bean requested a recipe for cutout molasses cookies. Dorothy Stoms, Deerfield St., N.J., sent a drop cookie recipe, which, she writes, is very old. The recipe is from an 84-year-old friend who got it from her mother. Dorothy has used the recipe for 20 years and taken the cookies to family gatherings and church suppers or given to friends. The cookies go fast according to Dorothy.

Molasses Cookies

1/2 cup molasses
1/2 cup sugar
1/2 cup milk
1/2 cup shortening
Mix together shortening, sugar, milk, and molasses until light and fluffy.
In another bowl, mix together:
2 1/2 cups flour
1/2 tablespoon baking soda
3/4 teaspoon cinnamon
1/8 teaspoon ginger
Mix together both mixtures, add 1/2 cup raisins.

Drop on greased cookie tray. Bake 15 minutes at 350 degrees.

Store in cookie tin for a day or two. Makes a soft cookie.

ANSWER — For George Spencer who wanted to know who sells buttermilk, Samuel Zook writes that he will have a quart or two to sell each week starting in the fall. He has a few neighbors who churn their own butter and would probably also sell buttermilk. Write to him at 430 N. Shirk Rd., New Holland, PA 17557.

ANSWER — C. Alleman, Hummelstown, wanted recipes for pepper cabbage and pickled vegetables. Thanks to a reader who sent in the following recipes. More will be included with the garden vegetable feature printed on the "Home on the Range" page next week.

Red Pepper Relish

24 sweet red peppers
7 medium onions
2 tablespoons mustard seed
2 tablespoons salt
3 cups vinegar
3 cups sugar
Grind peppers and onions, saving the juice. Combine with juice and other ingredients. Boil 30 minutes. Pack into hot sterilized jars and seal at once.

Yellow Summer Squash Relish

8 cups squash
4 cups bell peppers, chopped
2 cups onions, chopped
2 cups vinegar
2 teaspoons celery seed
2 teaspoons dry mustard
3 cups sugar
1/2 cup water
Mix vegetables and let stand one hour. Drain. Mix vinegar and remaining ingredients. Pour into kettle with vegetables. Bring to a boil and cook 10 minutes. Pour into sterilized pint jars and seal. Yield: 8 pints.

Pickled Corn Chunks

4 ears fresh corn
2 cups white vinegar
1 1/2 cups water
1 1/2 cups sugar
1 1/2 teaspoon salt
1 1/2 teaspoon celery seed
1/2 teaspoon mustard seed
1/2 teaspoon ground red pepper
2 small onions, thinly sliced
Remove husks and silk from corn. Cut into one-inch pieces. In a large saucepan, combine remaining ingredients, bring to boiling point. Boil two minutes. Add corn, cover and cook five minutes. Cool and chill. Serve corn with corn holders as an hors d'oeuvre or as a meat accompaniment. Makes 2 quarts.

ANSWER — A reader wanted a recipe for soft and high oatmeal whoopie pies. Thanks to R. Hoover, New Holland, for sending a recipe.

Oatmeal Whoopie Pies

2 cups brown sugar
3/4 cup butter
2 eggs
1/2 teaspoon salt
2 cups flour
2 cups rolled oats
1 teaspoon cinnamon
1 teaspoon baking powder
2 teaspoons baking soda, dissolved in 4 tablespoons boiling water
Cream together sugar, butter, and eggs. Add salt, flour, rolled oats, cinnamon, and baking powder. Add baking soda water last. Beat. Bake at 350 degrees for approximately 10 minutes.
Frosting:
2 egg whites
2 teaspoons vanilla
4 tablespoons flour
2 tablespoons milk
4 cups confectioners' sugar
1 cup shortening
Beat egg whites until stiff. Add remaining ingredients and mix. Spread between two cookies.

Send Your Favorite Beef Recipe To Enter Contest

The Pennsylvania Beef Council and *Lancaster Farming* are sponsoring a beef recipe contest to highlight the versatility and nutritional value of beef. To enter the drawing, pick out your favorite recipe which includes a substantial amount of beef or veal.

Simply give us your favorite recipe to prepare that steak, roast, filet, or ground beef for your hungry family and write a short description on why the recipe is such a hit with your family.

Your recipe may fall into the appetizer, soup, entree,

vegetable, snack and salad categories or any other creative way to prepare and present beef and veal.

The deadline to enter recipes is Friday, August 25. Contest winners will be printed in the September 2 issue of *Lancaster Farming*.

Send your entry immediately. Winners will be selected by a random drawing at the end of August, however *Lancaster Farming* will be printing beef recipes throughout September.

Please clearly print or type your recipe entry. Also be

specific and accurate with measurements, temperatures, times, and sizes of baking dishes to use. We may disqualify entries if these guidelines are not followed.

Along with the recipe include your complete mailing address so we can send you a prize if you're a winner. In addition please enter one recipe per family. Contest participants must be 18 or older.

Send entries to Lou Ann Good, Lancaster Farming Beef Recipe Contest, P.O. Box 609, 1 East Main Street, Ephrata, PA 17522.